

The Qu'Appelle Progress.

Vol. X.

QU'APPELLE, N. W. T., THURSDAY, NOVEMBER 29, 1894.

No. 7.

QU'APPELLE.

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Qu'Appelle Station, Assa.

A. HOLLINGSHEAD, House, Sign and
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Paper Hanging and Kalsomining promptly
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CITY MEAT MARKET. Fresh Meat
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lowest prices. W. H. BELL, Proprietor.

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cian, Surgeon, Coroner Etc. Graduate
Toronto University and Lieutenant Col-
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Qu'Appelle Station, Graduate of
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door to Mr. Beauchamp's store.

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For the North-West Territories
sales conducted on the shortest notice.
Arrangements can be made at my Office,
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Dealer in Canadian and Imported
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House Supplies. First Class Hotel. Many
shops in Fort Qu'Appelle.

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Excellent Sample Rooms for Travellers.

Bar furnished with best brands of Liquors and Cigars.

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The North-West Lands of the
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4,000 ACRES
Of Valuable Improved

FARM PROPERTY
ARE NOW OFFERED
FOR SALE ON

Most Reasonable Terms.

For full particulars apply to

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BARRISTER,
QU'APPELLE

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IS NOW
Cheaper than Wood.

American Hard "Stove," \$12 de-
livered, \$11.50 on car.

Canadian Anthracite "Stove," \$9.25
delivered, \$8.75 on car.

Galt, \$6.35 on car, \$6.60 in shed,
Hassard, \$4.25 in shed, \$4 in car.

Have a look at my Drop Siding,
\$23.

J. H. MacCAUL.
QU'APPELLE.

ASTRAY.

CAME on to the premises of the under-
signed on, or about the 16th inst.,
one Bay MALE, two white hind legs, white
spot on forehead; one bay HORSE, hind-
ed X on left shoulder; one Bay BUNCH-
HORSE, hinded B on left shoulder. The
owner will please prove property, pay ex-
penses and take them away.

X. GERGER,
See 20, Tp. 16, R. 17, W. 2nd.

TO BE SOLD.

HORSES and Cattle to be sold on
reasonable terms. Apply to
F. H. BLAKENEY,
See 36, Tp. 17, Rge. 15.

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Commercial Travellers' Favorite House.

Bar supplied with best brands of Liquors and
Cigars,

TERMS MODERATE. PORTER MEETS ALL TRAINS.

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IS FAST APPROACHING

And now is the time to make your
selections. Don't delay. My stock
is complete in all the following
lines:

Fur Coats

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Overshoes

Felt Socks

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I have just received a shipment
of INDIAN PEKOE TEA, shipped
direct from Calcutta. Try a pound.
My stock of Groceries for the
Christmas trade was never so complete.
Come and see for yourself.

J. P. Beauchamp.

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Dominion Pants Co.

SUITS
FROM
\$13
TO ORDER.

AGENT:
R. E. SMITH
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1000 Samples to select from.

HEAD OFFICE:
364, St. JAMES STREET, MONTREAL

4,000 ACRES
OF VALUABLE IMPROVED

FARM PROPERTY
ARE NOW OFFERED
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See 36, Tp. 17, Rge. 15.

Get your job printing done at the
PROGRESS Office.

The Qu'Appelle Progress,

Is Published every Thursday

At the Phoenix Printing Office, in the
Town of Qu'Appelle, Assinibina, Canada.

The rates for our advertising space by
contract are as follows:

One column \$6.00 \$8.00 \$15.00 \$50.00

Half column \$4.00 \$6.00 \$12.00 \$40.00

Quarter column \$3.00 \$5.00 \$8.00 \$30.00

Three inches \$2.00 \$4.00 \$7.00 \$25.00

Two inches \$1.50 \$3.00 \$5.00 \$20.00

Business cards \$1.00 per month payable quarterly.

The above rates do not apply to auction
sales, entertainments, fairs, meetings,
etc., nor to any advertising of a transitory
nature. Transient advertisements 10 cents
per line first insertion, 5 cents per line each
additional insertion. Yearly advertisements
allowed to be changed monthly, if often
will be charged for each additional change.

Business local, 50 cents for first twenty-five
words, 2 cents for each additional word.

The publisher reserves the right to refuse
to insert advertisements of a questionable
or objectionable character.

Subscription price, \$1.00 per annum, in
advance; if paid for in advance, \$1.20
will be charged. Single copies 5 cents.

A liberal commission will be allowed to
parties who are willing to act as agents for
us. Write for terms.

Address,
THE QU'APPELLE PRINTING AND
PUBLISHING CO., LIMITED,
Qu'Appelle, Assinibina.

FREDERICK BELL, Manager.

THURSDAY, NOV. 29, 1894.

THE ORIGIN OF MUNICIPAL GOVERNMENT.

The election of a reeve and council
being shortly in order, we have
been requested by several to
explain the origin of the municipal
form of local government, under
British rule. While endeavoring
to do so, we may be in error in some
of our deductions, and not claiming
infallibility, consider ourselves sub-
ject to correction. Municipalities
as they exist to day, have a com-
posite, or rather two-fold origin,
springing in the first place from the
"municipium" of the Romans, which
may be said to have consisted of a
community having power to admin-
ister its own local affairs. Upon
this was grafted the "folk-mote" of
the Saxons, which was a meeting
of a whole community of a town or
borough for the purpose of local
legislation. During the latter
period of the Roman Republic, the
Italian towns, though subject to
Rome, retained their own local ad-
ministration; and the Romans when
founding colonies in Britain and
elsewhere, established them on a
similar basis; the word "Colonia"
implying local administration. The
Saxons when effecting their settle-
ment in Britain found these municipal
communities still existing there, and under the Anglo-Saxon
government there was in the case of
shires, an officer elected called a
"shire-reeve," and in the case of
towns and municipalities a "wick-
gerefa," town reeve or port-reeve
through whom the revenue of the
state was collected. The word
"reeve" ("rever") meaning steward or
bailiff. After the Norman conquest
a viscount was placed over the
shires and a king's bailiff over the
municipalities, the office of bailiff
being often let or farmed out to the
highest bidder. The municipalities
not relishing this gentleman, in
many cases offered the king more
money than he could collect through
this officer, and in return received
charters making them their own
local rulers as long as they con-
tinued to pay the sum agreed upon.
They now once more elected their
own chief officer, calling him in
most instances by the Norman
name of "mayor" (chief officer) in
preference to the somewhat obnoxious
one of bailiff, and he it was
who collected the taxes and re-
turned them to the king. The
original "folk-mote," or meetings of
the community, took place every
week for the enacting of local laws,
levying taxes, administration of
justice, etc., etc., and were mostly
held in the open air, but sometimes,
as in the case of London, in a build-
ing, the place being called a "hus-
ting," or common hall; the Norman
word "ting" meaning a judicial or
deliberative assembly—hence our
present word "hustings." Amongst
the early Saxons the affairs of each
tribe were directed by the "ealdor-
man," "eldestman or chief," and this
position being hereditary, a species

of nobility was established, from
whence our present title of earl
originated. After the Danish inva-
sion the word "earl or earl" lost its
original signification, and was ap-
plied to an official position from
which is derived our present word
"alderman." Districts were, for the
purpose of taxation, local govern-
ment, etc., divided up into hun-
dreds, but there is considerable
doubt as to what these hundreds
originally were; some suppose each
hundred to have been made up of
100 families of free men; and the
hundreds of Northamptonshire con-
sisted of 100 hide's of land, equal to
12,000 acres. These were subdivided
into "tithings or tithings"—
synonymous with "wards"—the
members of which were perpetual
mutual security for each other's
good conduct, payment of fines,
penalties, etc. The "gilds" of the
Anglo-Saxons had a heathen origin
in connection with sacrifices, then a
principal feature of public ban-
quets, and were called amongst
Christians "devils' gilds." These
were eventually converted into
Christian institutions, and even
ecclesiastical gilds. In London
there were "frith gilds" or "peace
gilds" formed for the preservation
of peace, mutual protection, pre-
vention of crime, etc., etc. The title
to the freedom of a borough might
be acquired by birth, apprenticeship
and marriage, and carried
rights to the exclusive exercise of
trading, manufacturing, etc. As
towns increased in size and wealth,
trade gilds were formed, through
which admission was had to the
general franchise of the municipali-
ty. The richest and most influ-
ential persons being generally chosen
to the chief places in the municipali-
ties, they often tried to usurp permanent
authority. The Crown, "especially during the reigns
of Edward VI, Mary, Elizabeth, and
later on the Stuarts," for ulterior
reasons encouraged these endeavors,
and in many of the charters expres-
sly vested the local government
in small councils originally nomi-
nated by the government, and to be
afterwards self-appointed. Matters
stood in this unsatisfactory condition
until the reign of William IV, when
the king issued a special com-
mission to inquire into the state of
municipal corporations in England
and Wales, and in 1835 Lord John
Russell brought in a bill to remedy
the defects complained of, and an
act of parliament was passed for
the regulation of municipalities.
The principal feature of this act was
the rendering of the "functionaries
of the municipalities eligible by
and responsible to the persons
whose interests they were appointed
to protect." By this act all the
rights and privileges of membership
were given to every male subject
of 21 years, having occupied pre-
mises within the borough for three
years previous, or within seven
miles of the borough if he was
rated and had paid all borough
taxes during the time of his occupa-
tion. In 1869 an act was passed
shortening the time of residence to
one year, and giving females the
right to vote.—It is the duty of
municipal officers to enact such
laws "within the act" as will best
further the general welfare of the
community, and to procure the
maximum result at the minimum
outlay. They may appoint as many
committees as they may deem neces-
sary for the carrying out of special
duties, but the acts of these com-
mittees must be submitted to the
whole council for approval. The
duties of a reeve are: He shall
"preside at all meetings of the coun-
cil, preserve order, and enforce the
rules of the council, sign all orders
and cheques on the treasurer duly
passed by the council; be vigilant
and active at all times in causing
the by-laws of the municipality to
be put in force and duly executed,
inspect and report to the council on
the conduct of the officers of the
municipality; cause as far as may
be in his power, all negligence, care-

lessness or violation of duty to be
prosecuted and punished, communicate
from time to time to the
council any information and make
such recommendations as will tend
to the improvement of the finances,
health, security and comfort of the
municipality."

It is an imperative duty and
duty one which each ratepayer,
male or female, owes to himself or
herself, as well as to the community
at large, to sift thoroughly the
relative merits of the different candi-
dates, to consider well which

amongst them possesses the most
ability, energy, integrity, and general
adaptability for the position, and
having once settled this point, to
allow no personal or minor considera-
tion to influence their vote; and we
trust that those gentlemen who are
elected to the different positions
in the council, will show by their
actions, their appreciation of the
honor which their fellow-citizens
have conferred upon them.

EXPORTS TO AUSTRALIA.

Heretofore the chances of com-
mercial dealings between this coun-
try and Australia were confined to

the natural products we did not
raise in common. Mr. J. S. Larke,
the Canadian Commissioner to
Australia, has sketched in outline
before some of our Boards of Trade
the market openings in Australia and
this country is equipped to fill
the names cotton goods, boots and
shoes, gloves, paper, and farming
implements. All classes of hardware,
such as nails, bolts, chains, wire, harness
fittings, axes, saws and other tools,
various articles of machinery,

A WOMAN'S STORY.

We had been nearly a month in Switzerland, moving quietly from place to place, and thoroughly enjoying the beauty of everything, all the more because of Uncle Ambrose, who was like a walking encyclopaedia, telling me all I wanted to know about everything and everybody, talking most-delightfully about Voltaire, Rousseau, Gibbon, and all the Lake Leman poets and philosophers, and quoting whole pages of Tyndall on the Alps and glaciers.

My mother had no more nervous fits after that night in Paris. She seemed thoroughly happy, and pleased with my enjoyment of everything. Sometimes a shade of melancholy would creep over her at the thought of years ago when she had been in these places with my father, and there were days when she had a listless air as if she were weary of life, in spite of the love that watched her footsteps and wrapped her round like an atmosphere. I wonder if all husbands are like Uncle Ambrose. There is an intensity in his devotion to my mother which shows itself in every act of his daily life; and yet his affection is never intrusive, it never touches the ridiculous. I think very few people at the hotels where we stopped guessed that they were a honeymoon couple. Mother is silent and reserved among strangers, and Uncle Ambrose has always the thoughtful air of a student. At the National, at Geneva, there were some Oxford men who were very much impressed when they found out who he was. I heard them talking about his books one evening in the reading-room when I was looking through the Tauchnitz novels. I felt quite proud to think that the man they were praising was the man who had stooped from his high estate to educate me.

I wonder whether it was for mother's sake—whether he worshipped her from the very beginning, even in my dear father's life-time, with the same worship that he has for her now—a hopeless, distant love in those days, without expectation or thought of reward. I can but think that it may have been so, that no lesser feeling would have induced so learned a man to devote himself to the training of an ignorant little girl.

It was at Lucerne that the secret of my father's death was revealed to me. It happened only the day before yesterday, and yet I feel as if it was ages ago. I was so occupied with the novelty and delight of this beautiful country until then, that I had not found time to open my diary after I left England; but now I come to the book for relief from my pent-up agony. I have not had one happy moment since that revelation; and yet I have been obliged to appear as happy as ever, for fear my mother should find out what I am brooding upon, and be reminded of the one great sorrow of her life. Oh, what a sorrow it must have been! What an awful haunting memory! It is wonderful to me that she could ever smile again, or take any pleasure or like, or think of anything except that one dreadful fact.

I know now how my father died—why he was snatched away from us without an hour's warning. I know that he was cruelly murdered by an unknown hand; and that his murderer is walking about the earth at this day, undiscovered and unpunished, unless God's vengeance has fallen upon the wretch in some mysterious way that we know not.

We were staying at the Hotel des Sables. The weather was lovely, and we had spent the day on the lake, and in the evening after dinner we all went out to the parties in front of the hotel. There were some Tyrolese musicians playing under the trees by the lake, and I thought of that curious story of Tolstoi's—of the poor wandering musician and the cruel people at the Schweizerhof, who listened and applauded but never gave him a sou. And then the poor creature went strutting about the town, where the teller of the story followed him, to take him back to the Schweizerhof and treat him to champagne, much to the indignation of the company in the coffee-room.

I remembered Uncle Ambrose of Tolstoi's story, which we had read together. We were sitting in the deep shadow of the portico, looking out at the moonlit quay, and listening to the Tyrolese musicians, one of them playing upon the Streicherhöhe while the others sang.

Presently Uncle Ambrose and my mother went for a turn on the quay, leaving me sitting in my dark corner at the back of the colonnade. They asked me to go with them, but I had walked and run about a good deal in the afternoon, at Altendorf and Fipplin, and I told mother I was tired, and I wanted to go to bed.

I was sitting in a dark corner, enjoying the music, and unnoticed by anybody. There were two rows of people in front of me.

"Do you know who she is?" asked a man sitting very near me, as my mother moved slowly away on her husband's arm.

"Her name is Arden—very attractive woman, is she not?" returned his companion.

"Indeedly handsome! But don't you know who she is?"

"I only know that the man she is walking with is her husband, and that their name is Arden. I saw it in the visitors' book this morning."

" Didn't you notice another name bracketed with it?" I said.

"What name?"

Mrs. Hatred, the lady's daughter. She is traveling with her mother and step-father, Mr. and Mrs. Arden have only been married a month. I saw the marriage in the Times."

"But what about Miss Hatred?"

" Do you mean to say the name has no association in your mind?"

"No, I have no idea who she is."

"Perhaps not, but I don't think you have forgotten the mysterious murder in Denmark Street, St. Giles', which everybody talked about six or seven years ago. The man murdered was a country gentleman who had gone up to London to cash a big check in order to pay for an estate he was buying. He cashed the check in Pall Mall, but he never reached Lincoln's Inn Fields with the money. He was intercepted on his way and forced into a lodging-house in Denmark Street, St. Giles', which everybody talked about for a month. I was found next day stoned and plundered by an unknown hand. There were those murders which baffle all the endeavours of the police, and bring discredit upon the police."

"Yes, I have a faint recollection of the affair—the Denmark Street mystery. I think they called it. I had utterly forgotten the man's name. Do you say that this Miss Hatred is a relation of the murdered man?"

"Only his daughter. Mrs. Arden was his wife until a month ago, when she married the man who is walking with her over there in the moonlight. I have some friends at Henley who talk about her. She has a place on the banks of the Thames, where she lived in retirement since her husband's murder."

"Was it never known who murdered him?"

"Never. The motive was plunder, of course. The murderer got clean off with his booty, in the form of Bank of England notes, which were cashed in the south of France before the bankers in that part of

"What idiots the detective police must be!" I exclaimed.

"No, they are not idiots, Daisy, though it is the fashion to call them so whenever a notorious criminal evades pursuit. There are some uncommonly clever men among them, and there are some uncommonly clever captures and discoveries made by them. But now and then they have to deal with a criminal who is both clever and lucky, and that was the case with the wretch who murdered your father."

"Tell me all about his death—every detail," I said.

"What good will it do for you to know, Daisy?" he asked, in his pleading voice, just as he used to talk to me years ago when I was a child, and inclined to be naughty. "For God's sake, my dear girl, try to forget all you have heard to-night. Think of your father only as you have thought of him hitherto; as one who was taken from you in the flower of his years, and who sleeps quietly in his grave, honored, loved, and lamented. The manner of his death makes little difference. It was swift and sudden, and he died without death-bed horrors, or prolonged pain. It could have been an almost instantaneous death."

"You know all about it, and I want to know, too," I answered. "If you won't tell me I shall find out the truth for myself. I know the date of my father's death, and I have only to get the newspapers for the following days, and I shall learn all that can be learned about his murderer, and the circumstances of his death."

"You are obstinate and foolish, Daisy," he said. "It would be far wiser to blot the horror of the past out of your mind forever. Your father's sleep is just as sweet as if he had perished by the slow and painful decay which darkens the end of life when men live to what is called a good old age. A good old age! as if age and decay made no difference. I wonder if your want of philosophy, I thought, had trained my pupillary better, and that whenever you should come to know the worst your own calm reason would show you that death by assassination is no more dreadful than any other form of death."

"It is more dreadful—infinitely more dreadful—for it robbed me of my beloved father. He would be with us now—he might be with us for long years to come—but for the wretch who killed him. It is easy for you to preach resignation, for you have been born into it."

"I did not cry out, or faint, or do any thing to create a disturbance. For a moment or so there was a rushing in my ears, and the pillars of the portico seemed to rock; and then my head grew cool and clear again. But I felt that I could not go on sitting quietly there; and I started up and asked one of the men who had talked about my father to make way for me, and I broke through the double range of坐者 somehow, and ran down the steps and away toward the cathedral, and then up the hill at the back of the hotel. I wanted to get away from the crowd, from my mother and Uncle Ambrose, from everyone who had grieved me, and the world outside."

"That will do, Daisy," said Uncle Ambrose in a voice that sounded like a strangled "So long as you and I live you can never say anything more cruel than that."

"Ungrateful!" I cried, throwing myself into his arms. "I am a wretch, a blundering wretch."

He soothed and comforted me, assuring me of his forgiveness. Yes, it was a hard thing to have to leave a father, so good a man.

"For God's sake, don't think that I failed in regard to your father," he said. "Although we are not like you, we are different—he is still a good man, a good old man, and self-contained—he was the best man I ever met, and the man I liked best in the world. Yes, I have gained by him; I am not afraid of death beyond price, the one pearl with facets there, Daisy. You and I must understand each other and believe in each other, if I am to stand in a parent's place for my dear pupil and friend. There shall be no sophistication on my part. I have told you why your mother and I have labored to keep the manner of your father's death hidden from you; but now you have discovered so much I will not stand in the way of your knowing all, since I am a wretched wretch."

"It is my wish—my most ardent wish—

"Very well. When we go back to England I will give you the report of the inquiry, which will tell you every detail. I will give you a collection of leading articles, which will show you how easy it is to speculate and conjecture and theorize about a crime, and how very difficult it may be to find the criminal. I have all these papers for you to read, and you shall be allowed to read them, and under protest. I know that that is not well for you to brood upon that sad event."

"I shall brood less, perhaps, when I know more," I told him.

"God knows what would happen if her sorrow were to be brought too vividly back to her by any display of emotion upon your part," he said. "She must never be allowed to talk about that dreadful time. Her life and her reason were both in danger. Child as you were, you must have seen what a week she was when you went home from Westgate. You must have known how slow she was to recover health and spirits."

I promised him that come what might I would never afflict my mother by any allusion to my father's death; and then came the time for pardon for my foolish and thoughtless words.

"My child, how can I be angry with you?" he said, in his grave and genial voice. The voice I have loved from my baby-bed almost. "What can be more natural than that you should love your father, and regret him, passionately and fondly? Only tell me, dear, honestly, are you sorry that your mother has made my life happy? Are you sorry that she has allowed me to stand in the place of the father you have lost?"

I told him so, a thousand times. Next to my father and mother, he was the person I loved best upon this earth, and I was glad to have him bound to me for all my life as a guardian and friend.

"There shall be no one ever nearer or dearer to me," I told him. "But you must be Uncle Ambrose to the end. I cannot call you father."

(TO BE CONTINUED.)

Encouraging.



Tenant—"Why, I haven't been able to make a fire in this fireplace all the winter. It doesn't draw."

Landlord—"So? Then it must have saved about five pounds for you in fuel, in such a case I'm afraid I'll have to raise your rent."

Why the Dog Turns Around.

Have you ever thought why it is that a dog turns around and around when he jumps up on his cushion or starts to settle himself anywhere for a nap? Now that you have been reminded you can recall that you have seen a dog do it many times, can't you? This habit is about all that is left to our tame little doggies of the long-ago days, when they were a race of wild animals and lived in the woods. Their tails were then matted grass and leaves, and it was to trample enough grass and properly arrange the leaves that the dog always trod around a narrow circle before he would lie down. The dog of today keeps up the old habit, although there is no longer any need for it, and, of course, the animal has no notion why he does it.

Brown Bread Roll—Mix thoroughly one cup of sifted rye meal, one cup of fine granulated wheat or fine Graham flour, half a cup of granulated yellow corn meal, half a cup of bread flour, one teaspoonful of salt, one rounding teaspoonful of baking powder, and half a teaspoonful of soda. Then pour in half a cup of Porto Rico molasses and one pint of sweet milk. Grease four small baking powder cans half pound size, fill them about half full with the batter, cover and steam two

Household.

House Plants.

What the winter house plant likes best, after it is properly established, is pure, reasonably cool air. The sort of atmosphere that human beings ought to breathe is also good for plants. Do not expose them to draughts, but give them clean air. If the house is heated by a furnace, put pans or pretty dishes of water on the registers, and the evaporation will delight the plant and benefit its owner. They want plenty of water in furnace heat, but a small amount of water can set them. Study their needs as often as day, and water accordingly. Give them all the sunshine you can secure. But the cool, pure air, the even temperature, is the greatest benefit. With this, one can have beautiful ferns—the adiantum is especially lovely and very useful as a dinner-table decoration. Most plants do particularly well in a room with a large fireplace opening into a wide chimney, as this generally means clean air without draughts, the dead air being drawn away. There is a great deal of pleasure in rubber trees, which endure so much neglect with patience, and are so glossy and thrifty looking.

If You Want to be Loved.

Don't find fault. Don't contradict people, even if you're sure you are right. Don't be inquisitive about the affairs of even your most intimate friend. Don't underrate anything because you don't possess it. Don't believe that everybody else in the world is happier than you. Don't conclude that you have never had any opportunities in life.

Don't believe all the evil you hear.

Don't repeat gossip, even if it does interest a crowd.

Don't go untidy on the plea that everybody knows you.

Don't be rude to your inferiors in social position.

Don't overdress or underdress.

Don't jeer at anybody's religious belief.

Don't try to do anything else but a gentlemanly and refined person, who has consideration for the whole world, and whose life is governed by the golden rule, "Do unto others as you would be done by."

Baggage for Short Journeys.

For short journeys where only a gown, a night dress and a few extras are needed, the nicest piece of baggage in which to pack them is a dress-suit case, and as many of these cases are now bought by women as by men. The next best thing in which to carry an extra dress is one of the long pasteboard boxes in which dry goods dealers pack cloaks. These are very light, and the garment may be packed to better advantage than in a bag. They may be wrapped in stout paper, not too creased however, and carried either in ashawlbox or tied with a strong cord held by a wooden handle. A leather-bound covering made of package cloths is often very convenient for wrapping about shawls or flat boxes when traveling, though it adds to the weight of package. The telescope bags that come in many sizes and are light, stout and strong, are also very desirable for short journeys, especially for those trips when one is constantly buying something, and an elastic piece of baggage is a necessity.

Wear a Tag.

Before starting on a journey see that your name is clearly marked on some article of your clothing, as well as with your address in your pocket book. In case of accident it may be of incalculable advantage to you to be immediately identified. While there are frequent and terrible disasters on our large public conveyances, the relative loss of life is much less, by the older and more rapid means. At this time it is desirable to go tanned, and if possible to wear clothes properly marked or carry means of identification about with them, then wouldn't be so many people unaccounted for, and many an occupant of a nameless grave would be identified. Let's get into the hands of a skirt or other garment is probably the surest method.

Useful Recipes.

Graham Gems.—1 pint of graham flour, one egg well beaten, one teaspoonful salt, one teaspoonful baking powder. Mix with sweet milk into a stiff batter and bake quickly in an open pan which have been both greased and heated before the mixture is put into them.

Tomatoes Filled with Mayonnaise of Celery.—Select firm, good sized, ripe tomatoes. Cut a lid from the top and scoop out all the seeds and soft pulp with a spoon; being very careful not to break the tomato. Mix celery, cut as for salad in small pieces, with mayonnaise dressing. Fill the tomatoes with this mixture, put a tablespoonful of dressing on the top of each tomato and serve on crisp, curly lettuce leaves.

Fruit Salad.—Fruit salad can be one of several kinds. Oranges and bananas are often served with mayonnaise dressing, as are apples, the latter having chopped very fine before dressing. In making an ordinary fruit salad the dressing is made of sugar, water and wine in the following proportions: One-half cup of sugar, two tablespoonsfuls of water, one-fourth cup of sherry, to which is sometimes added Maraschino or champagne. Put the sugar and water over the fire and stir until the sugar is dissolved; boil five minutes, take from the fire, add the wine, pour the dressing over the fruit and stand aside to cool. If wine is not used acid fruit juice can be used in its place. In plain banana and orange juice can be used; when the oranges are mixed with the bananas use the juice of a pineapple. Cranberry juice is also good to use and the salad can be varied at will, using different combinations of fruit.

Potato Salad.—The success of potato salad depends upon the potato being boiled freshly for it. A cold boiled potato does not make such a palatable dish because it does not absorb the dressing.

The Japanese.—At the Kirkbridge (England) station of 1,265 patients only 200 had not hair, and these were either hairless or fair complexion. In the New York, London and Paris hospitals for the insane the same proportion holds. Exactly why dark-haired persons are more liable to mental disease than those of other shades of color has not yet been explained.

Liable to Insanity.

It was formerly supposed that people of pale complexion, especially if the hair was pronounced blonde, fine and thin, were specially liable to mental excitement and brain disorder. Statistics which have recently been compiled prove this to be another of the grave errors of the old-time "specialists." At the Kirkbridge (England) station of 1,265 patients only 200 had not hair, and these were either hairless or fair complexion. In the New York, London and Paris hospitals for the insane the same proportion holds.

Exactly why dark-haired persons are more liable to mental disease than those of other shades of color has not yet been explained.

Piano-Playing a Disease.

A writer in the American Art Journal diagnoses the piano-forte malady as follows: "This malady unites three qualities which render it a perfect plague—it is endemic, epidemic, and infectious. It is endemic because it is chronic and flourishes in all classes of society; epidemic because it is propagated with terrible rapidity; infectious because it is contracted even by a mere touch or contact. The piano-forte bacillus, or microbe, is called a 'note.' It is white, rectangular in form, and surrounded by a black appendix, to which science has given the name of 'sharp,' and has terrible properties. Sixty of these microbes may be counted on a piano forte alone! The symptoms of piano-forte are irritation of the fingers, horrible convulsions of the shoulders, and feverish agitation throughout the body. The patient cannot move the arms without producing alarming spasms which make the nearest persons take to flight. Seizures all about the symptoms of this dreadful disease, except the means of curing it."

Liable to the Reason, to Qualify.

King Humbert of Italy owns property in the little township of Rame-Nord-Dame, in the Aosta Valley. As property holder he is entitled to vote for the municipal officers. The Mayor of the place is evidently a man who takes his duties very seriously. A summons was issued to him to appear before the Board of Aldermen to prove that he is able to read and write, and therefore qualified to vote. A similar summons has reached the Duke of Aosta. Both have been notified that, unless they conform to the regulations, their names will be removed from the list of voters.

THE PROWLERS OF PARIS.

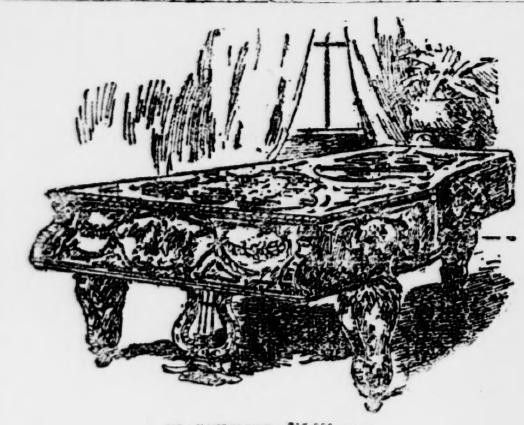
THERE'S NOTHING SLOW ABOUT FRENCH "CROOKS."

French crooks have special tricks in robbing people. In many of them they excel. We are not speaking of the thefts in which blood is shed, or which may result in the death of the victim, and bring the author to the scaffold, but simply of the common, ready thefts which do not harm the victim very much. It is the method of these criminals not to be more brutal than necessary.

An old offender on being brought before the judge, who asked him why he had nearly killed the man whom he had first robbed, answered: "Why, I should have expected that if I did not expect that he would come into my clutches again."

Let us start with the lowest grade and most insidious of all thieves, called in French "vol au poivrier" or "thieves of pickpockets," who most of the time have not enough money left to hire a room for the night, and who are stranded on a bench or some quiet place outside of Paris. They are principally the victims. The false friend who promises to bring him home, or the tong waiting for a chance to do mischief, will only find a few cents, a package of tobacco or a pipe in his pocket—less than nothing.

The better prey for them is a working-man, who has received his monthly pay and has taken too much drink. In neither case is any cleverness required to perform such an act. The only precaution the thief has to take is to look out that no policeman or witness is around and then he has all the time necessary to pick the pockets of the sleeper.



MR. VANDERBILT'S \$15,000 PIANO.

A FIELD FOR EXPORT.

Australia Offers a Capacious and Varied Demand for Our Surplus Manufacture.

The prospects of trade between Canada and Australia assume another shape now that the material of our manufactures for export has been made practically free of duty. If this change enables us to send abroad large quantities of the product of our skilled labor, some of it we shall be sure to send to Australia, which offers a capacious and varied demand to the countries which have surplus manufactures to market. We are now for the first time on a footing to compete for a part of that demand. Heretofore the chances of commercial dealings between this country and Australia were confined to the few natural products we did not raise in common.

Some time ago the Children's Aid Society of Toronto appealed for homes for the children coming under its guardianship. The responses numbered over 200, chiefly from Protestant homes. The Society has at present in its shelter several Roman Catholic children. The knowledge that this is the case may perhaps prompt some of our Roman Catholic friends to open their homes for these neglected and uprooted children, and thus assist the Society and help these children. Send for application blank to the Secretary, Room 32 Confederation Life Building, Toronto, Ont.

THE FARM.

A Clean and Secure Well House.

The advantages of a tight, well-made well house are so many that it is a wonder that so few are seen upon the farms of the land. They shelter the pump and make



A WELL-PROTECTED PUMP.

its period of usefulness much longer than where it is exposed to the weather, and they especially aid in keeping the pump from freezing in winter. Moreover, where cattle or horses are watered at such a pump, they often times set their noses into such contact with the spout that one's pleasure in drawing drinking water from the same channel is lessened, to say the least. Such a house as is shown in the illustration is inexpensive, but capable of serving its purpose admirably. It is just large enough to enclose the platform of the pump, and a convenient platform of masonry, with a cover of light wood, being sufficient for this purpose. A trough is located outside, which keeps the pump, and the platform of the pump, entirely out of reach of cattle or horses.

Fall Calves the Best to Raise.

There is no longer any use disputing the extra value of fall calves for raising. And they constitute one of their chief sources of profit to the butter dairymen, who has his skim milk and raises his own cows, finely bred.

It is no wonder that such wise men estimate the value of skim milk at one cent per quart. And they have learned how to employ it to the best advantage. "I always feed it with bran," says one. But bran alone would not do, although it is essential to rapid growth because of its bone producing elements. A little bran properly prepared, returns to the milk a part of the fat removed by skimming, and keeps the bowls in order. Boil it in six times its bulk of water for 20 minutes, or until it takes a jelly. Two tablespoons of this jelly placed in a gallon of milk fed the calves with a gallon of two or three of bran, according to the age of the calf, will make large, sleek, choice animals. Too much bran fed to young calves is not desirable. There is no comparison between fall calves carefully reared in the barn in this way for the first six months, and spring calves turned out to battle with flies inside of two months after birth. The evidence is wholly in favor of the fall calves. And it is surprising how soon they begin to eat hay. Give them the best early cut. Many are beginning to find that the best way to increase the production, slightly increasing the jelly with full rations of milk, but not enough to cloy the appetite. Some feed a little corn meal in conjunction with the ration when fattening veal. This must be used judiciously—not more than half a pint at a meal to the oldest, biggest calves. Such veal at this season and until veal begins to be low in price will sell as readily and for as much money as veal fattened on expensive butter fats. Look out for well-bred heifer calves.

Mr. Wilson's Pink Pills strike at the root of this disease, driving it from the system and restoring the patient to health and strength. In cases of paralysis, spinal troubles, locomotor ataxia, sciatica, rheumatism, erysipelas, scrofulous troubles, etc., these are superior to all other treatment. They are also a specific for the troubles which make the lives of so many women a burden, and speedily restore the rich glow of health to sallow cheeks. Men broken down by overwork, worry or excess will find in Pink Pills a certain cure.

Sold by all dealers or sent by mail, post paid, at 25 cents a box, 50 boxes for \$2.50, by Dr. Wilson, 10,000,000 Dr. Wilson's Pink Pills, B. K. & Co., Sarnia, Ontario, N. Y. Beware of imitations and substitutes alleged to be "just as good."

Get Rid of Neuralgia.

There is no use in fooling with neuralgia. It is a disease that gives way only to the most powerful remedies. No remedy yet discovered has given the grand results that invariably attend the employment of Polson's Nervilene. Nervilene is a positive specific for all nerve pains, and ought to be kept on hand in every family. Sold everywhere 25 cents a bottle.

Homes Wanted for Boys.

Some time ago the Children's Aid Society of Toronto asked for applications from families who were willing to adopt children or have them placed in their households.

The response was general from all parts of the Dominion for girls, but very few requests were received for boys. The Society has now their Shelter for boys, a fine little house from 2 to 7 years old, and a few rooms for 13 to 18 years, the want however.

There are also some girl and boy babies available.

Send for an application form and say whether the child wanted is for adoption or placing out. Address, The Secretary, 32 Confederation Life Building, Toronto, Ont.

Tank cars are now being used for the transportation of wine in bulk by the Paris-Lyon-Mediterranean railroad in France.

Charlatans and Quacks.

Have long piled their vacation on the suffering persons of the people. The knife has paraded to the quick; caustic applications have tormented the victim of corns until the conviction shaped itself—there's no cure.

Putnam's Painless Corn Extract or proves on what slender basis public opinion often rests. If you suffer from corns get the Extract and you will be satisfied. Sold everywhere.

Take card from the tub and tie it in cheese cloths, breaking it in pieces; tie about fifty-six pounds in each place, on each other, on the rack, cover over with milk, warm cloths and weight for pressure.

Open every thirty minutes, cutting card into two-inch squares to let the whey and gas out.

When card has become very greasy and sour, wash and smell, dry and leathery, soot cutting—the whey draining out, bind card and salt it, using two and a half pounds salt to 112 pounds of card. Vac it to be turned next day; no why should second day or card is either too sour or put away too cold. The room for ripening cheese should be from 60° to 65° F.

Allow to settle 15 minutes.

Draw off whey, cut card in squares, piling in centre of tub and allow to remain for 30 minutes.

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Qu'Appelle Observatory.			
Reading of the thermometer for the week ending Tuesday, Nov. 27, 1894.			
Maximum.	Minimum.		
Wednesday, Nov. 21.	27	2	
Thursday, Nov. 22.	28	13	
Friday, Nov. 23.	21	10	
Saturday, Nov. 24.	25	8	
Sunday, Nov. 25.	24	16	
Monday, Nov. 26.	26	9	
Tuesday, Nov. 27.	1	11	
WIND DIRECTION AND VELOCITY.			
G.A.M. 1 P.M. 6 P.M.			
Wednesday,	SW 10	W 8	W 6
Thursday,	S 12	S W 8	S 12
Friday,	SW 12	SW 10	W 10
Saturday,	SW 12	SW 12	SW 10
Sunday,	SW 6	SW 9	SW 2
Monday,	SW 15	SW 10	W 20
Tuesday,	SW 12	SW 2	SW 2

Local and General

WHAT WE WANT.
Man who in the last of office cannot kill; when the spirit of office will not obey; men who have opinions and a will; men who have honor; men who will not lie.—O. W. Holmes.

The Broadview Sentinel came to hand this week nicely printed on pink paper.

Mrs. Sheriff Murphy, of Moosomin, was a guest at the Queen's Saturday evening.

Of late, for some unexplainable cause, the trains have been keeping very irregular times.

Mr. Cole, of Emory and Cole, Merchant Tailors, Winnipeg, was in town on Monday.

Andrew McPhee's Uncle Tom's Cabin company is reported to have stranded at Calgary.

Miss Ellis returned from Regina Saturday evening and went out to her home at Edgeley Sunday.

T. S. Gosnell left Winnipeg on Saturday last, to assume his duties as collector of the new Inland Revenue division.

For the week ending Nov. 21, the C.P.R. earnings were \$460,930, a decrease of nearly \$40,000 compared with the same week last year.

On Monday Mr. Gould, the photographer, received the sad news of the death of his wife at their home at Lander, B.C.

St. Patrick's society of Winnipeg, at its monthly meeting last Thursday, elected Senator Kirchbauer to its membership roll.

Mrs. H. J. Saxby, wife of the popular caterer of the Sergeants mess at the Regina barracks, left on a two months' holiday for Toronto last week.

As an outcome of the big fire in Winnipeg, it is rumored that Merrick-Anderson and others will sue the city for damages. This will come rough on the ratepayers.

A union communication of the Fort Qu'Appelle, Indian Head and Qu'Appelle Lodges A.F. & A.M., G.R.M., will take place at Qu'Appelle, on Friday, the 30th inst.

Mr. Ambler has removed into his new premises, which, without saying anything as to the quality and quantity of what is to be had within, certainly affords more room.

Among the passengers on the Atlantic express, Friday evening last, were a party of Japanese merchants, including a lady, and many Chinamen, but none were disposed to speak of the aspect of the war in the Orient.

Katie Patman, the little favorite of all Manitoba and Northwest theatre-goers, is lulled to appear in Brandon on the 29th (tonight), for three nights, and a matinee. What a pity it is we are denied the pleasure of a performance here, while on her trip to the coast.

The Rat Portage Record man announced in his last issue, that as he has to attend at Port Arthur to defend the suit brought against him for libel by Mr. James Conner, ex-M.P., no Record will be issued on Tuesday. For this absence he claims the indulgence of his readers.

Look out for lottery tickets that are being forwarded to all parts of the country by "The Genuine Louisiana Lottery company, of Kansas City, formerly of New Orleans." One of our "citzens" got a package of them a few days ago. The concern is tube'd by both U.S. and Canadian postal authorities.

Major Jarvis, of the N.W.M.P., Calgary, is dead. The Major shot twice since had an operation performed on his neck, but has succumbed. He will be well remembered by all Qu'Appelleites who were here at the time of his arrival, being then in command of the Winnipeg Field Battery.

Lena Bender, the little German girl whose sudden disappearance caused such a sensation a few weeks ago in Winnipeg, owing to the belief that she had committed suicide, is alive and well working for a family in St. Boniface. Lena, you should be spanked for causing your mother and friends so much anxiety.

The identity of the young man who committed suicide in a Winnipeg hotel lately has been established, his right name being James W. Green. Several letters and photos of his father, mother and sister were found in his trunk at late St. Paul, which proved that J. Smith was only an assumed name. His parents are dead, but his sister, who lives in England, has been communicated with by the police authorities.

Corbett, the pugilist and actor, will likely appear with his troupe in Winnipeg some time this winter, provided enough money is guaranteed to satisfy James' cupidity.

Mr. Sutherland, M.L.A., and wife were in town on Sunday night, seeing Mrs. Sutherland, Mr. Sutherland's mother, off on her return to Ottawa. Mrs. Sutherland, Sr., has been summering at Fort Qu'Appelle, the home of her son.

A union thanksgiving service was held in the Presbyterian Church, Qu'Appelle, last Thursday, Thanksgiving day, at 7:30 p.m. Although the attendance was good, it still was not nearly as good as it should have been. Let us hope that there is not too much superficiality about our who-should-you-believe Christians.

The forthcoming election is becoming more and more interesting every day. The following are aspirants for office as far as we can hear: Reeve, Messrs. W. Henley and W. Vicars; Councillors, Messrs. J. Smith, C. Hill, Hugh Kidd, A. Webster, Robt. Craig and Angus Raymond. No doubt before the day of nomination there will be a few more embryo politicians.

A case up for hearing before Judge Cumberland at the last sittings of the county court held here which elicited from His Honor an important point which was new to many. A man engaged for a year or any number of months may be discharged at any time by his employer giving the employee one month's notice. If summarily discharged damages may only be recovered for one month's salary, board, etc. This is a question not generally so understood.—Boisbując Globe.

The Heather Curling Club.

A well attended meeting of the above club, was held in the Leland hotel on Thursday, Nov. 22.

The minutes of last meeting were read and adopted.

Moved by C. Bailey, seconded by J. McEwen, that J. H. MacCaul be president for the season. Carried.

Moved by A. Raymond, seconded by R. Johnston that G. S. Davidson be vice-president for the season. Carried.

Moved by J. H. MacCaul, seconded by J. McEwen, that J. P. Beauchamp, be secretary-treasurer for the season. Carried.

Moved by J. McEwen, seconded by J. H. MacCaul, that Messrs. Scott and Johnston be representative members of the club, to the general meeting to be held in Winnipeg. Carried.

Moved by J. McEwen, seconded by J. H. MacCaul, that Messrs. Scott and Johnston be representative members of the club, to the general meeting to be held in Winnipeg. Carried.

Moved by C. Bailey, seconded by R. Johnston that J. C. Gillespie be honorary member of this club. Carried.

Moved by J. H. MacCaul, seconded by A. Raymond, that Mr. Caswell be patron of the Heather Curling club of Qu'Appelle for the season. Carried.

Moved by C. Bailey, seconded by R. Johnston that J. C. Gillespie be honorary member of this club. Carried.

Moved by J. H. MacCaul, seconded by J. H. MacCaul, that Mr. S. R. Edwards be honorary member of this club. Carried.

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